

CLAIMS

1. A tomato product with Brix similar to the Brix of a raw tomato; lycopene content in the range of 600% to 1200% of that of a raw tomato, and viscosity of 3 to 14 cm according to the Bostwick analysis method.

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2. A tomato product according to claim 1 wherein the Brix is 4° to 6°, lycopene content is 300 to 1500 ppm, and viscosity is 3 to 14 cm according to the Bostwick analysis method.

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3. A tomato product according to claim 2 wherein the Brix is 5°, lycopene content is 350 to 800 ppm, and viscosity is 4 to 10 cm.

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4. A tomato product according to claim 1 wherein said product is a combination of tomato serum and tomato pulp.

5. A tomato product according to claim 1 wherein the said product is a combination of tomato pulp and tomato juice.

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6. A tomato product according to claims 4 and 5 wherein the pulp is crude pulp.

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7. A method for obtaining the tomato product of claim 1, comprising of controlling the weight ratio between tomato pulp and a liquid fraction of the tomato, wherein said liquid fraction may be tomato juice or tomato serum, and the ratio between the tomato pulp and liquid fraction is in the range of 1:1 to 1:3.

8. A method according to claim 7, comprising of combining tomato pulp with tomato juice wherein the weight ratio between the tomato pulp and tomato juice is in the range of 1:1 to 1:3.

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9. A method according to claim 7 comprising of ;
a) washing and sorting fresh tomatoes,
b) crushing and straining the tomatoes to remove seeds and skins,
c) separating the serum from the strained tomatoes until the weight ratio between
5 the pulp and serum is in the range 1:1 to 1:3.

10. A method according to claim 9 wherein the separating of the serum from the strained tomatoes is by centrifugation or decantation.

10 11. Use of the tomato product of claim 1 as a flavoring agent.

12. Use of the tomato product of claim 1 as a texturing agent.

13. Use of the tomato product of claim 1 as a source of lycopene.

15 14. Use according to any one of claims 11 to 13 wherein said product is of reduced caloric value.